Let’s Get Saucy!
There are five “mother” sauces: Velouté, Bechamel, espagnole (sauce brown), hollandaise, and tomato. From these sauces, there are endless variations so there's no limit to the sauce making possibilities. We'll learn about “roux”, “mise en place” and deglazing. Come hungry as we'll taste the fruits of our labor!

There is a $20 fee associated with this course payable to the instructor in class. Cash or check only for supplies.

Keyword: Saucy

Pizza on the Grill
From top to bottom; we will prepare the dough, make the sauces, chop and dice, sauté, and bake pizza on the grill. From a traditional herbed garlic red to specialty sauces like a white roasted garlic and feta or a Thai peanut sauce, we'll try a variety of pizzas and toppings and Jeanna’s favorite combinations, including a dessert pizza! You will take home pizza dough, recipes and you’ll never call for takeout pizza again!

This is a hands-on demonstration. There is a $25 fee associated with this course payable to the instructor in class. Cash or check only for supplies.

Keyword: Pizza

The Best of Breakfast
We’ll share our secrets and favorite recipes to get breakfast (or brunch) on the table for a crowd. You’ll prepare our signature French baked pancakes, create varieties of egg frittatas, discover many uses of granola and breads, and favorite breakfast sauces. Eating breakfast like a King is the way to start the day!

There is a $25 fee associated with this course payable to the instructor in class. Cash or check only for supplies.

Keyword: Breakfast

Sushi 101
You will learn the secret of making sushi rice and be introduced to the four main styles of sushi rolls: Hosomaki (cucumber), Uramaki (California Roll), Temaki (Shrimp or Tuna), and Kazari Yin & Yang (Veg/Seafood medley). Learn about the history of sushi and fun sushi etiquette. Prizes for the best roll in each category are awarded!

Everything is supplied for you. Come hungry, as it is ample food, however edamame, Asian salad and a sweet ending also are provided. Hands on demonstration. Supply fee will be determined by market price of seafood at the time of class and you will be notified of the cost prior to the class.

Keyword: Sushi

Location Key
NE City, WPBB ......................... Whispering Pines B&B, 2018 Sixth Ave.

For more information, contact Cindy Meyer at 800-828-0072, ext. 3636, or cmeyer@southeast.edu

Check out all classes offered at www.southeast.edu/NebraskaCityLC
Find us on Facebook at www.facebook.com/SCCLearningCenteratNebraskaCity
Thai Night: It’s a Wrap!
Thai Night will explore the unique flavor combinations of this delicious cuisine and teach you to prepare an entire menu that’s fun for a group or family and gets everyone involved. From pot stickers to and spring rolls, we’ll prepare all the filling ingredients and sauces. You will learn how to roll up your own personal delicious spring roll, using rice papers.

Meet, Eat & Learn: The Not So Sweet Truth
Got a sweet tooth? Empower yourself to control sugar cravings and habits by learning about all things sugar. Discussion will include effects of sugar on the brain and body, reading nutrition labels, daily recommended amounts, and debunking natural sugars versus refined sugars versus artificial sweeteners myths. Learn tips to tame sugar cravings and change habits.

Provided by Nikki Lightner, LIMHP, LADC, Wellness Specialist at Bryan Health. A light lunch is included!

Food Protection Manager Online Class
This class is accepted by the Lincoln Lancaster County Health Department for the sanitation training needed to obtain a Food Protection Manager permit.

Students receive their assignments online through SCC’s online learning platform. Upon completion of each reading assignment, students will complete an online quiz. A minimum grade of 80 percent is required on each quiz to qualify the student to take the final ServSafe exam.

The ServSafe exam is taken online at the Learning Center at Nebraska City.

Students need: computer with high-speed Internet connection, working knowledge of computer and Internet experience. Please note: You cannot access the course using an iPad or Android tablet. There is a six-hour waiting period between online registration for the class and course access.

You may register at any time for this class. After you register online, purchase the book “ServSafe Manager” at the SCC Campus Store, 8800 O St., Lincoln, or at www.sccbookstore.com. For registration and log-in information, go to http://bit.ly/SCCFoodProtectionManagerClass.

To register and pay, go to http://bit.ly/RegisterCE.

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Location Key
NE City, NCLC...........Learning Center at Nebraska City, 819 Central Ave.
NE City, WPBB ..................Whispering Pines B&B, 2018 Sixth Ave.
Register Online for
SCC Continuing Education Classes

You must have an email account to register online.


2. Search for your class by entering either a key word in the title or the course number. Click Submit. (Enter information in only one field for broader results.)
   - Key Word Example: Driver
   - Course Number Example: TRAN-3398

3. Select the course for which you wish to register. Click Submit.

4. Enter your personal information, certify your identification and click Submit.
   * You must provide your Social Security Number.

5. Optional: Enter your Additional Registration Information and click Submit.

6. If you want to register for additional classes, select Search for more classes under “Choose one of the following.” If you are finished selecting the class(es) for which you want to register, select Register now (check out). Select your Payment Type. Click Submit.

7. Enter your payment information. Click Submit.

You will see your class acknowledgement with information about your SCC Student ID Number, SCC User ID and password. You also will receive an email with this same information for your records.

In the future it will be easy to register by logging in using your SCC User ID and password and it will not be necessary to provide your Social Security number again.

If you have problems getting registered, please call 402-437-2700 or 800-828-0072 for assistance.

* The College requires a student’s Social Security number as a condition for enrollment. A student’s Social Security number information constitutes an “educational record” under FERPA.